



Cooking with Chef Steph

Fruit Tart with Lemon Curd

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Ingredients

Pate Sucre (makes a 9 inch Tart Pan)

1 ½ cups flour
1/4 cup sugar
1/2 teaspoon sea salt
1/2 cup or 1 stick unsalted butter, cold
1 large egg yolk
1-2 teaspoons ice water, only if needed

Lemon Curd (makes about 2 ½ cups)

1 ½ cups sugar
1/2 cup or 1 stick unsalted butter, room temperature
1 tsp lemon zest
5 large eggs
1/2 cup lemon juice, about 3-4 lemons
1/2 teaspoon sea salt

Fruit Topping

Selection of Fruit (Berries, Kiwi, etc.)

Directions

For the Pate Sucre

1. Add the flour, sugar, and sea salt to your food processor bowl fitted with the dough blade. Pulse the food processor a few times to mix the flour, sugar and sea salt.
2. Add the butter to the flour mixture. Pulse the butter and the flour mixture together until pea sized balls of butter and flour form.
3. Add the egg yolk and continue to pulse until the dough forms a ball. If the dough comes together well and is not dry, then proceed to the next step. If your mixture seems too dry and is not pulling together then slowly add 1 teaspoon of ice water at a time until the dough comes together.



Cooking with Chef Steph

4. Divide the dough in half. Form each half into a round, flat disk and wrap tightly in plastic wrap.
5. Refrigerate the dough for at least 30 minutes, the longer the dough is chilled the better.

NOTE: The dough will keep (unbaked) in the refrigerator for up to 2 days and can be kept frozen for up to six months if wrapped and stored properly in an airtight, freezer container or freezer bag.

6. Roll out the dough and place into a 9-inch pie or tart pan. Or into mini tart pans if you prefer individual servings. With a fork indent holes into the bottom dough to allow for steam to release when baking so the bottom will not bubble up.

Note: For presentation purposes use a tart pan with a removeable bottom. The crust is more easily removed from a tart pan than a pie pan or plate.

7. Preheat the oven to 375° F.
8. Return to the refrigerator for 10–15 minutes to re chill the dough before baking. If the dough is not chilled the sides will shrink and pull away from the sides of the pan.
9. Bake the crust for 12–15 minutes or until golden.
10. Set aside to cool.

For the Lemon Curd

1. Using a stand mixer or hand mixer, cream the butter and the sugar together. Add the eggs one at a time to the butter and sugar. Then add the lemon zest and juice, mix until combined.
2. Add lemon curd mixture to a medium saucepan and cook over medium-low heat for about 10 minutes or until thickened. The curd will also thicken more as it cools. Allow it to cool completely before assembling your tart.



Cooking with Chef Steph

For the Fruit Topping

1. Spread the lemon curd over the bottom of the crust.
2. Arrange the fruit of your choosing on top of the lemon curd.
3. Enjoy!